

DINNERLY



Pork Sausage and Sweet Potato Braise with Greens



40 minutes



2 Servings

Looking for a fuss-free dinner with minimal washing up? This one-pan recipe dishes up sausages slowly braised in a smoky tomato sauce, chunks of sweet potato and kale. Put your feet up and let the stove do most of the work.

- 1 red onion
- 1 sweet potato
- 100g kale
- 4 cumberland pork sausages
- 6,17
- 5g smoked paprika
- 400g diced tomatoes

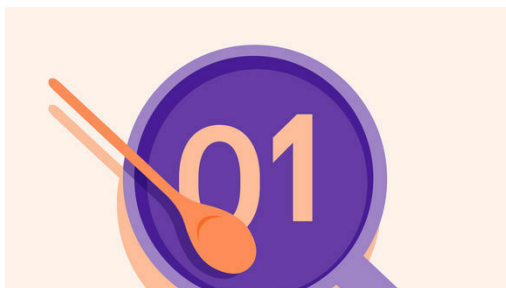
- 1 garlic clove
- 2 tsp olive oil
- 1 tbs tomato paste
- 2 tsp sugar

- medium deep frypan with lid

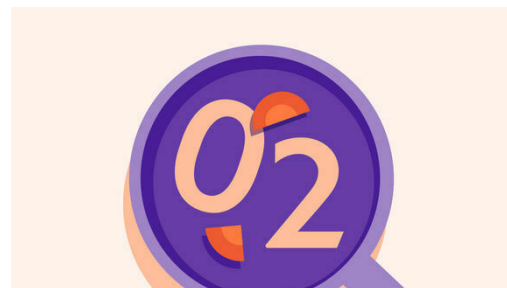
ALLERGENS

Soy (6), Sulphites (17). May contain traces of other allergens.

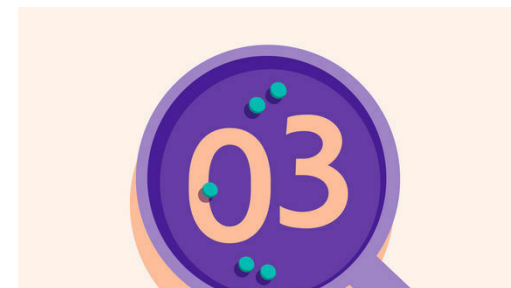
Energy 520kcal, Fat 23.5g, Carbs 34.4g,
Proteins 38.2g



Thinly slice the **onion**. Peel the **sweet potato** and cut into 1.5cm chunks. Remove the tough inner stems from the **kale**, then coarsely chop the leaves. Crush or finely chop **1 garlic clove**.



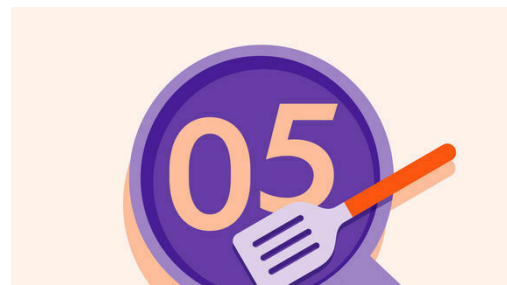
Heat **2 tsp olive oil** in a medium deep frypan over medium-high heat. Cook the **sausages**, turning occasionally, for 3-4 mins until browned. Remove from the pan.



Reduce the heat to medium-low and add the **onion** and **garlic** to the pan. Cook, stirring occasionally, for 2 mins or until softened. Stir in **2 tsp smoked paprika** (see Did you know?) and **1 tbs tomato paste** and cook for 1 min or until fragrant.



Add the **sausages, sweet potato, tomatoes, 2 tsp sugar** and **2 tbs water** to the sauce. Bring to the boil, then reduce the heat to medium-low and cook, covered, for 25 mins or until the sweet potato is tender.



Add the **kale** to the pan and cook, covered, for a further 2-3 mins until wilted. Remove the pan from the heat. Taste, then season with **salt and pepper**. Divide the **sausage braise** among plates and enjoy!



Smoked paprika, made from dried capsicum, is popular in Spanish and Hungarian cuisines, but is believed to have originated in Mexico. The sweet, smoky spice adds a delicious depth of flavour.

 **Packed in Australia**
from at least 90%
Australian ingredient.